



LE LION D'OR

www.liondor.ch
traiteur@leliondor.ch
Antonin : 079.239.97.86



LE LION D'OR

STARTERS

Butternut cream, Madagascar's vanilla flavours	22.-
Leek with violet mustard vinaigrette, rampon salad and caramelised walnuts	22.-
Egg from Le Lignon, meurette style, Jussy's pork and garlic bread	24.-
Just-snacked tuna, Asian flavour marinade and crunchy vegetables	28.-
Lobster, macaroni gratin and Nantua sauce	48.-
Sea bass ceviche, tiger leche with horseradish and candied citrus peel	32.-
Carpaccio of scallops, citrus fruit and homemade black garlic	36.-
Seasonal pâté en croûte with condiments	18.-
Swiss poultry agnolotti, old Gruyère cream and hearty jus	30.-

Caviar 30gr / 50gr / 125gr from Icône ou Petrossian
Blinis, dill cream, potato slices, mimosa egg

(prices on request)

DISHES

Fishes

Fillet of sea bass, casserole of seasonal vegetables and mashed potatoes	40.-
King prawns, orecchiette, vegetables and turmeric sauce	42.-
Arctic char, beetroot papillote and butter with toadstool juices	44.-
Turbot rôti, pommes de terre confites et brocolettis, sauce aux capucines	52.-
Scallops, coral sauce, Jerusalem artichokes like risotto and condiments	56.-

Viandes

Swiss poultry vol au vent, chicken sauce, sweet onions and ratte mashed potatoes	38.-
Duck breast with sweet sakura sauce and preserved turnips	46.-
15-hour beef confit with black cumin carrots	44.-
Guinea fowl supreme, macaroni gratin, chicken sauce and wild mushrooms	44.-
Shoulder of suckling lamb with spices, glazed in its own juices, pressed seasonal vegetables	54.-
Veal steak, salsify, pommes gaufrettes and truffle jus	58.-

Our meat and fish dishes can be accompanied by potato mousseline and a seasonal vegetable casserole, as you wish.

OUR DESSERTS

Cheeses from our mountains and beyond by Bruand	18.-
Baba with Gruyère double cream, genepi syrup and sweet spices	14.-
Mandarin Pavlova with mandarin sorbet	14.-
Seasonal fruit tart with sorbet of the moment	14.-
Crispy Valrhona 70% chocolate and double cream, fromage blanc sorbet	14.-
The authentic profiterole	14.-
Fresh seasonal fruit salad and sorbet	14.-
Coconut mousse, passion fruit coulis, exotic fruit sorbet	14.-
Basket of sweets: chocolate truffle, macaroon, fruit pastry, orangette, marshmallow, shortbread	
For four persons	32.-
For eight persons	52.-



GENERAL CONDITIONS

DELIVERY RATE:

Geneva city : 40.-

Canton of Geneva : 80.-

Outside the canton of Geneva, prices on request

HOURLY RATE FOR STAFF :

Service and kitchen staff are charged 50.- per hour of presence at the customer's premises and 50.- per trip.

Chefs and headwaiters are charged 70.- per hour on site and 70.- per trip.

CHANGES AND CANCELLATIONS :

Any request to modify the quote (change of dishes, number of participants, location of the event, etc.) or to cancel must be made by e-mail. Allergies, special diets and intolerances must be communicated in advance of the event.

For any modification of the number of participants, higher than the initial estimate, the final billing will take into account the number of guests present on the day of the event.

The number of persons must be confirmed 3 working days before the date of the event. After this time it will be used as the basis for invoicing, even if the actual number is lower. If the actual number is higher than the one announced, the final number will be taken into consideration.

Any other modification of the quote less than 48 hours before the date of the event will incur additional costs.

INVOICES

The invoice will be issued once the service has been provided and payment is due within 30 days net.

